# OPERA BAR

Please order your food & drinks at the bar

## BAR FOOD
Available from 12noon-11pm

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| | |
|---|---|
| Sydney rock oysters with mignonette dressing 1/2 dozen | 18 |
| Meze plate of assorted dips with Turkish bread | 17 |
| Char grilled baby octopus with tomatoes, olives & capers | 17 |
| Goat's cheese, tomato, olive & basil pizza | 16 |
| Italian sausage, roast capsicum & oregano pizza | 17 |
| Beer battered flathead fillets with chips & tartare sauce | 26 |
| Vegetarian Tasting Plate (for two) *(pumpkin & pea risotto balls; roast baby vegetables with mustard dressing; Indian vegetable samosas with cucumber raita; artichoke, oregano & pecorino mini foccacias; hummus with crostini; corn, chilli & Spanish onion quesadillas; marinated olives)* | 42 |
| Opera Bar Tasting Plate (for two) *(tempura prawns with aioli; piquillo peppers stuffed with creamed salt cod; crispy 5 spice quail; wagyu pastrami; mini quiche lorraine; parsnip chips; beetroot & yoghurt dip with toasted Turkish bread* | 45 |
| Green leaf salad | 7 |
| Rocket, radish & parmesan salad | 10 |
| Bowl of marinated olives | 6 |
| Roasted kipfler potatoes with romesco sauce | 12 |
| Yam crisps & sweet chilli | 8 |
| Chips | 7 |
| Selection of bread | 6 |
| Bread roll | 2 |
| PASTRIES - available all day | |
| Goat's cheese & fig mini tart | 10 |
| Macadamia & maple syrup mini tart | 10 |
| Bittersweet chocolate tart | 10 |
| Cheese plate with walnut bread & muscatels | 18 |
| Friands | 3 |

Please note that during pre-theatre service a limited version of this menu is available

## LUNCH & DINNER MENU
Available 12-3pm & 5-11pm

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|---|---|
| Fettuccine with bolognese sauce | 20 |
| Risotto with chicken, mushroom & marjoram | 22 |
| Pumpkin, ricotta & sage ravioli with balsamic beurre noisette | 24 |
| Beer battered flathead fillets with chips & tartare sauce | 26 |
| Grilled Atlantic salmon with chermoula, couscous & preserved lemon | 26 |
| Pan fried blue eye fillet with Jerusalem artichokes & anchovy butter | 27 |
| Char grilled grain fed sirloin steak with onion marmalade & celeriac potato puree | 27 |
| Crisp confit of duck maryland with beetroot, fennel & orange | 27 |
| Roasted veal loin with prosciutto, sage, spinach & radicchio | 27 |
| SIDE ORDERS | |
| Green leaf salad | 7 |
| Rocket, radish & parmesan salad | 10 |
| Green vegetables | 7 |
| Roasted kipfler potatoes with romesco sauce | 12 |
| Chips | 7 |
| Yam crisps & sweet chilli | 8 |
| Selection of bread | 6 |
| Bread roll | 2 |
| DESSERTS | |
| Apple fritters with vanilla ice cream & calvados sauce | 12 |
| Passionfruit bavarois with lime jelly & almond wafers | 12 |
| Poached quince with flourless orange cake & clotted cream | 12 |

## WINE LIST

**All wines are available from the inside bar.**
**❁ Indicates wines available from the outside bar.**

| SPARKLING WINE & CHAMPAGNE | Glass/Bottle |
|---|---|
| ❁ NV Opera Bar Brut SA | 7.50/32.00 |
| ❁ NV Jansz Pipers River TAS | 9.50/42.00 |
| ❁ 01 Yarrabank Cuvée Brut Yarra Valley VIC | 14.50/58.00 |
| NV Gosset Grande Réserve Champagne FR | 21.00/96.00 |
| 02 Veuve Clicquot Rosé Champagne FR | 150.00 |
| **WHITE WINE** | |
| RIESLING | |
| ❁ 06 Tim Gramp Clare Valley SA | 8.00/36.00 |
| 06 Mr Riggs Watervale SA | 8.50/38.00 |
| 05 Lalla Gully Pipers River TAS | 9.00/40.00 |
| WHITE VARIETALS | |
| ❁ 05 Crittenden 'Pinocchio' Arneis King Valley VIC | 8.00/36.00 |
| ❁ 06 Capercaillie Semillon Hunter Valley NSW | 8.50/38.00 |
| ❁ 04 Bridgewater Mill Viognier Adelaide Hills SA | 9.00/40.00 |
| PINOT GRIS / GRIGIO | |
| 06 Symphonia Pinot Grigio King Valley VIC | 8.00/36.00 |
| ❁ 06 Hungerford Hill Pinot Gris Victoria | 8.50/38.00 |
| SEMILLON SAUVIGNON BLANC | |
| 06 Rightbank Margaret River WA | 8.00/34.00 |
| ❁ 06 Voyager Estate Margaret River WA | 8.50/38.00 |
| SAUVIGNON BLANC | |
| 06 Pirie South Tamar Valley TAS | 8.00/36.00 |
| ❁ 06 Clifford Bay Marlborough NZ | 8.50/38.00 |
| 06 Mahi 'Francis Vineyard' Marlborough NZ | 9.50/42.00 |
| CHARDONNAY | |
| ❁ 05 Opera Bar Orange NSW | 7.50/32.00 |
| ❁ 05 Alkoomi Frankland River WA | 8.00/36.00 |
| 05 Hoddles Creek Yarra Valley VIC | 8.50/38.00 |
| 06 Vasse Felix Margaret River WA | 9.00/40.00 |

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| RED WINE | Glass/Bottle |
|---|---|
| **CHILLED RED** | |
| 06 Ceravolo Sangiovese Rosé Adelaide Plains SA | 8.00/36.00 |
| 05 Bloodwood 'Big Men in Tights' Rosé Orange NSW | 8.50/38.00 |
| **PINOT NOIR** | |
| 06 Kooyong 'Massale' Mornington Peninsula VIC | 8.50/38.00 |
| 04 Brook Eden Pipers Brook TAS | 8.50/38.00 |
| 05 Main Divide Canterbury NZ | 9.00/40.00 |
| **SHIRAZ** | |
| 03 Opera Bar Hunter Valley/Heathcote | 7.50/32.00 |
| 03 Leeuwin Estate 'Siblings' Margaret River WA | 8.50/38.00 |
| 05 Ravensworth Shz Viognier Canberra District ACT | 9.00/40.00 |
| 04 Mt Langi Ghiran 'Cliff Edge' Grampians VIC | 9.00/40.00 |
| **OTHER REDS** | |
| 05 Brokenwood Nebbiolo Beechworth VIC | 8.00/36.00 |
| 05 Torbreck 'Juveniles' Shiraz Grenache Barossa SA | 8.50/38.00 |
| **MERLOT** | |
| 05 Tin Cows Yarra Valley VIC | 8.00/36.00 |
| 03 Schulz Barossa SA | 9.00/40.00 |
| **CABERNET SAUVIGNON & BLENDS** | |
| 05 Rightbank Cabernet Merlot Orange NSW | 8.00/34.00 |
| 05 Rymill 'The Yearling' Coonawarra SA | 8.00/36.00 |
| 03 Skillogalee Cabernets Clare Valley SA | 9.00/40.00 |
| 05 Moss Wood 'Amy's' Margaret River WA | 12.00/52.00 |

## DESSERT WINE

| | |
|---|---|
| 06 Innocent Bystander Moscato Yarra Valley VIC | 7.00/28.00 |
| 05 Torbreck 'Bothie' Muscat Blanc Barossa Valley SA | 8.00/36.00 |

## OPERA BAR ORGANIC BLONDE BEER 6.00

Award winning, handcrafted Belgian style wheat beer brewed from certified organic ingredients. Contains no added sugar or preservatives

# COCKTAIL LIST

Cocktails are only available from the inside bar.

**Sweet Inferno** 16
Effen vodka muddled with chargrilled watermelon & basil shaken with apple and pineapple juice

**Mandarin Palace** 15
Absolut mandarin & passionfruit pulp with apple & mandarin juice topped with sparkling wine

**Vanilla Thrilla** 16
Jago vanilla vodka, kahlua & dark cacao shaken with hazelnut syrup

**Pete's Potion** 16
Effen cherry vanilla vodka, ursus roter vodka shaken with native davidson plum

**Dirty Carpet Disco** 16
Chambord & absolut vanilia with wild strawberry liqueur over macerated redcurrants & raspberries, finished with apple juice & soda

**Pink Kimono** 17
Belvedere pure vodka, lychee liqueur, sake & ruby red grapefruit juice over macerated grapes

**Boogie Nights** 16
Herradura reposado tequila, white cacao & frangelico with chocolate chilli and pink grapefruit juice

**Just Peachy** 16
Ursus roter vodka with strawberry liqueur & massenez peche muddled with longan fruit & elderflower cordial

**Opera White Tea** 16
42 below pure vodka, herradura reposado tequila, pear liqueur & cointreau shaken with pear puree & apple juice

**Flying High** 16
Grey goose orange vodka, absinth & green tea liqueur shaken with burnt orange & cranberry juice

**Blueberry Daiquiri** 16
Bacardi superior, cointreau and licor 43 blended with blueberries, hibiscus & vanilla bean juice